



# CAMPBELL'S RESORT

## - CATERING GUIDELINES -

- all food and beverage must be purchased solely through campbell's resort
- all prices listed are per person unless otherwise noted
- a taxable 22% gratuity and 8.2% washington state sales tax will be added to all food and beverages
- all menus subject to one selection and one method of payment
- menu selections and an estimate of your guaranteed number of attendees are required no later than four weeks prior to event start date
- special dietary request must be made at least ten working days (two weeks) prior to the event start date
- requests to utilize meal and/or beverage vouchers and/or tickets must be made at least ten working days (two weeks) prior to the event start date
- a guaranteed number of attendees is required by noon, 5 working days prior to the event start date (you will be charged for the guaranteed number or actual numbers of attendees, whichever is greater)
- any increase in catering numbers within four (4) days will result in a 25% increase to any added items
- an additional fee of \$5 per person will be applied to all meals under 25 attendees
- food (pastries, fruit, etc) is not transferable to refreshment breaks or meals
- a fee of \$50 will be assessed per server for passed appetizers, one server per 25 guests
- it is the resort's discretion to charge for any damages incurred during your event
- outdoor music and noise at events must cease at 10:00 p.m.

menu prices effective january 2019  
all prices are subject to change



# CAMPBELL'S RESORT

- BRUNCH -

## PLATED

served with caffe mela coffee, mighty leaf tea, and juice station

\*entrees subject to one selection\*

\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### **Campbell's Classic**

scrambled eggs, choice of ham, sausage, or bacon, buttermilk biscuit, sausage-onion gravy, potatoes. 18

### **Banana French Toast**

thick french bread dipped in egg batter, bananas sautéed with rum, butter, brown sugar. 18

### **Chelan Sunrise**

scrambled eggs, choice of bacon, sausage, or ham, cinnamon roll, potatoes. 17

### **Breakfast Sandwich**

scrambled eggs, white cheddar, prosciutto, hollandaise, arugula, brioche bun, potatoes. 16

### **Eggs Benedict**

poached eggs, canadian bacon, english muffin, hollandaise sauce, potatoes. 18

### **Acai Bowl**

acai berry sorbet, vanilla greek yogurt, homemade granola, bananas, strawberries, honey. 16

### **Quiche Loraine**

fresh baked quiche with bacon, spinach, cheese, served with arugula tossed in a lemon-caper vinaigrette. 18



# CAMPBELL'S RESORT

- BRUNCH -

## BUFFET

served with caffe mela coffee, mighty leaf tea, and juice station

\*groups under 25 will be charged an additional \$5 per meal (minimum of 15)\*

### **Washington Scramble**

cheddar & green onion scrambled eggs, buttermilk biscuits, scratch sausage-onion gravy, bacon, sausage, ham, potatoes, and fruit salad. 30

### **Tater Tot Casserole**

egg bake with hashbrowns, red bell peppers, cheddar and jack cheeses, green onions, tater tots, oven baked, bacon, ham, sausage, cinnamon rolls, and fruit salad. 24

### **Breakfast Burrito Bar**

scrambled eggs and cheddar cheese rolled in a flour tortilla, salsa, sour cream, black beans, bacon, sausage, ham, potatoes, and fruit salad. 28

### **Crackin' Eggs Buffet**

eggs cooked to order with all of your favorite fixins, accompanied with scrambled eggs, bacon, sausage, ham, potatoes, biscuits, assorted jams, and fruit salad. 32

*(requires chef attendant. 75)*

### **Flapjack Buffet**

our famous oat pancakes made to order with choices of apple, blueberry, banana, and bacon, with scrambled eggs, bacon, sausage, ham, potatoes, and fruit salad. 32

*(requires chef attendant. 75)*



# CAMPBELL'S RESORT

- BRUNCH -

## CONTINENTAL

served with caffe mela coffee, mighty leaf tea, and juice station

\*groups under 25 will be charged an additional \$5 per meal (minimum of 10)\*

build your perfect continental breakfast with  
choice of the following option

### The Campbell's Standard

greek yogurt, mixed berries, granola, fat free milk, hard boiled eggs,  
fruit salad. 16

### Continental Enhancements

*add gluten free oatmeal, brown sugar, raisins, cream. 6*

*add green onion & cheddar scramble. 6*

*add choice of bacon, ham, sausage. 7*

*add fresh baked scones & muffins. 6*

*add smoked salmon, bagel, cream cheese, red onion, caper, arugula. 9*

### Breakfast Sandwich To Go

english muffin, scrambled eggs, white cheddar, choice of ham, bacon,  
or sausage patty, comes with bottled orange juice, blueberry muffin  
and bottled water. 16

## BREAKFAST SIDES

### BY THE PERSON

Bottled Naked Fruit Juice 8

Greek Yogurt 6

Potatoes 6

Buttermilk Biscuit & Gravy 7

Bagels with Cream Cheese 5

### BY THE DOZEN

Blueberry Coffee Cake 35

Fruit Basket 45

Assorted Danishes 40

Apple Turnovers 40

Beignets with Chocolate Sauce. 24

Cinnamon Rolls 36

Muffins 32